

## MODERN DAY ONE POT MEXICAN

1.5 lbs. of boneless chicken, pork or beef – cut into large bite size cubes

Option to also add, 2-3 links of fresh Chorizo

1 generous tablespoon chili powder

1 teaspoon cumin

1.5 teaspoons oregano

1/4 teaspoon cayenne pepper

Salt

Olive Oil

1 large bell pepper – chopped (optional)

1 large or 2 medium onions - chopped

3 large garlic clove – chopped

1 14 oz. can diced or whole peeled tomato

1-2 14 oz can black beans – rinsed and drained

2 cups rice

3 cups chicken stock

1/2 bunch chopped fresh cilantro

1 bunch scallions, chopped

Handful Queso Fresco

Remove chorizo from casing if using. In your largest skillet/pot/dutch oven with tight fitting lid, heat to medium. Add chorizo, break up with potato masher or similar. Remove chorizo when cooked. Add a few additional counts of oil. Add, chicken in one layer, brown, let it cook, add spices, salt, let chicken brown a bit more. Remove all chicken.

If necessary, add a few more counts of oil. Add the onions and peppers, season with salt. Turn heat to low and let vegetables sweat, not brown. Cover for 3-4 minutes, Add garlic and continue to cook over lower heat. Scraping the bottom of your skillet, you want all of that brown bottom coating to mix into your dish. When vegetables are softened add tomato, chicken, black beans, rice and stock. Combine well and bring to a solid boil. Once boiled, lower the heat to simmer and cover for 15 minutes. Do not lift the lid while cooking the rice. Once 15 minutes are complete, remove lid, stir gently, replace lid back on and turn off heat. Right before serving, mix in some of your garnish, and leave the remaining for the top.

Enjoy! Serves 6-8